

Slow-roasted duck legs in lard

Cuisine: **Czech**
Food category: **Poultry**




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Company: **Retigo**





Program steps


1


 Combination


 90 %

 Termination by time

 12:00 hh:mm

 82 °C

 50 %



Ingredients - number of portions - 10		
Name	Value	Unit
duck legs	2.5	kg
salt	0.03	kg
caraway seeds	0.02	kg
apples	0.25	kg
onion	0.25	kg
dry red wine	0.15	l
garlic	100	g
pork lard	1200	g

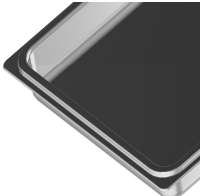
Directions

Salt and pepper the cleaned duck legs (or quarters), place in a GN 100 mm high. Depending on the taste, we can also add apples, onions, garlic, cover with water and red wine and slowly bake in a convection oven.

Then pour off the lard and the pastry and bake until golden brown with a crust.

Nutrition and allergens	
Allergens: Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, C, Cholin, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	1983.8 kJ
Carbohydrate	8.7 g
Fat	199.3 g
Protein	36.5 g
Water	0 g

Recommended accessories



GN container Stainless steel full